WINE 118 Course Outline as of Spring 2006

CATALOG INFORMATION

Dept and Nbr: WINE 118   Title: ZINFANDEL-GRAPE TO GLASS
Full Title: Zinfandel--Grape to Glass
Last Reviewed: 2/7/2022

Units			Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.50		Lecture Scheduled	3.50	8	Lecture Scheduled	28.00
Minimum	1.50		Lab Scheduled	0	3	Lab Scheduled	0
			Contact DHR	0		Contact DHR	0
			Contact Total	3.50		Contact Total	28.00
			Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 56.00   Total Student Learning Hours: 84.00

Title 5 Category: AA Degree Applicable
Grading: Grade or P/NP
Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP
Also Listed As:
Formerly:

Catalog Description:
An examination of Zinfandel--from growing the grape to the wine in the glass. In this intensive course, we will consider and taste the diversity of Zinfandel wine styles from the major Zinfandel producing areas of California.

Prerequisites/Corequisites:
Minimum Age 21 or older

Recommended Preparation:

Limits on Enrollment:
Must be age 21 or older.

Schedule of Classes Information:
Description: An examination of Zinfandel--from growing the grape to the wine in the glass. In this intensive course, we will consider and taste the diversity of Zinfandel wine styles from the major Zinfandel producing areas of California. (Grade or P/NP)
Prerequisites/Corequisites: Minimum Age 21 or older
Recommended:
Limits on Enrollment: Must be age 21 or older.

Transfer Credit:
Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	**Area**	Effective:	Inactive:
CSU GE:	**Transfer Area**	Effective:	Inactive:
IGETC:	**Transfer Area**	Effective:	Inactive:

CSU Transfer: Effective: Inactive:

UC Transfer: Effective: Inactive:

CID:

Certificate/Major Applicable:
Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:
Upon completion of this course, the student will be able to:
1. Describe the aspects of geography and climate that are critical to the growing of world-class Zinfandel.
2. Critically evaluate the various Zinfandel wines.
3. Compare and contrast the sensory characteristics of wines produced in California's principle Zinfandel wine growing regions.

Topics and Scope:

I. Zinfandel History and Evolution
II. Geography and Climate for Zinfandel Production
III. Zinfandel Primary Growing Regions in California
   A. Sonoma County Dry Creek Valley
   B. Other Zinfandel wine growing areas in Sonoma County
   C. Sierra Mountain/Amador region
   D. Lodi
   E. Paso Robles/San Luis Obispo
   F. Other significant areas in California
IV. Sensory Evaluation of Zinfandel

Assignment:

1. Eight reading and study assignments from texts and handouts.
2. Keep and turn in a compilation of wine tasting notes.
3. Group presentation on Zinfandel styles and regions.
4. One mid-term quiz and one comprehensive final examination.

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Wine tasting notes.	Writing 10 - 25%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Wine tasting exercises.	Problem solving 25 - 35%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

None	Skill Demonstrations 0 - 0%

Exams: All forms of formal testing, other than skill performance exams.

Multiple choice, True/false, Completion, Short answer.	Exams 20 - 30%

Other: Includes any assessment tools that do not logically fit into the above categories.

Group presentation	Other Category 20 - 30%

Representative Textbooks and Materials:
Zinfandel: A Reference Guide to California Zinfandel. Francisco, Cathleen.
Wine Appreciation Guild, 2001.
Zinfandel: A History of a Grape and Its Wine. Sullivan, Charles L.
University of California Press, 2003.
Instructor prepared materials.